

CLAIMS

1. Food composition comprising a coating for obtaining
a roasted appearance after cooking, said coating
5 comprising at least the following components:

(1) a source of pigments or colorants

(2) a source of proteins.

10 2. Composition according to Claim 1, in which the
pigments or colorants represent 5 to 20% of the weight of
the coating.

3. Composition according to Claim 1 or Claim 2, in
15 which the proteins represent 5 to 20% of the weight of
the coating.

4. Composition according to one of Claims 1 to 3, also
comprising one or more thickener(s), one or more
20 binder(s) and one or more additive(s), flour and water.

5. Composition according to one of Claims 1 to 4,
according to which the water content of the coating is
similar to that of the product coated.

25 6. Composition according to one of Claims 1 to 5,
according to which the viscosity of the coating is
similar to that of the product coated.

30 7. Composition according to one of Claims 1 to 6,
according to which the product coated is a mixture of
meat and/or of fish, of cereals and of water.

8. Process for preparing a food composition having a
35 roasted appearance after cooking, consisting in coating a

food product with a coating, said coating comprising at least one source of pigment or colorant and a source of proteins.

- 5 9. Process for preparing a food composition having a roasted appearance after cooking, comprising a coating, characterized in that the minimum cooking temperature required to obtain a roasted appearance at the surface of the composition is the temperature at which the proteins of the coating coagulate.
- 10 10. Process according to Claim 8, in which the cooking system is a hot air system, a steam system, a hot air and steam system, or a microwave system.